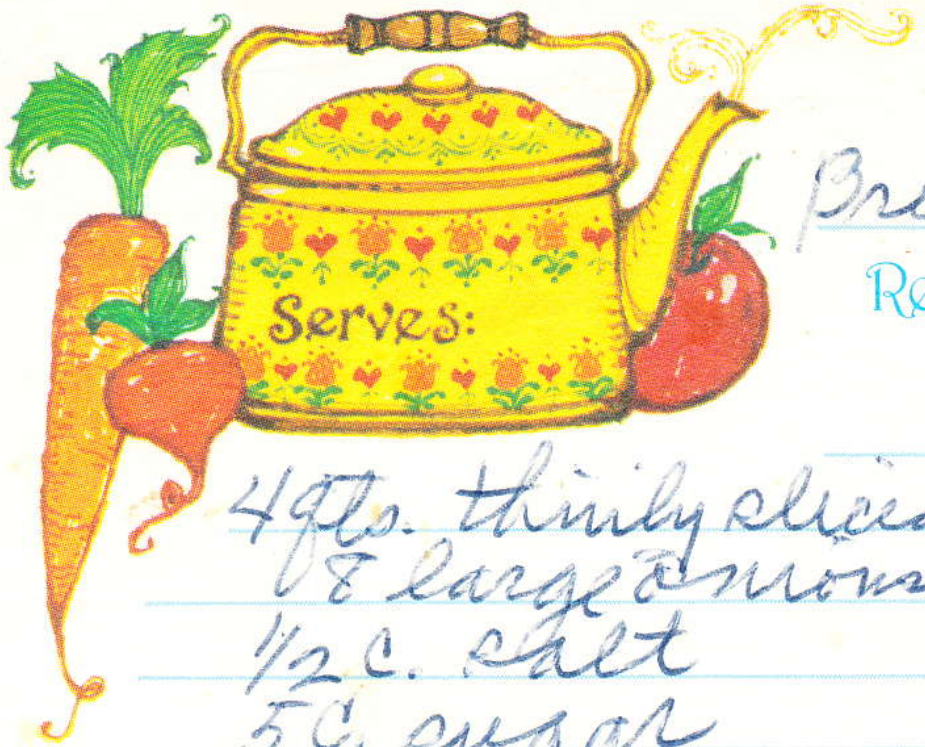

Here's what's cooking:

Bread + Butter Pickles

Recipe from the kitchen of: Mom 1976

4 qts. thinly sliced cucumbers
8 large onions sliced thin
1/2 c. salt
5 c. sugar
5 c. vinegar
1 1/2 tsp. turmeric
1 tsp. celery seed
2 tsp. mustard seed

(over)

Don't Double Recipe

1. Put cucumbers & onions in bowl in layers sprinkled with salt.
2. Cover with ice cubes
3. Weight down with plate & let set for 3 hrs.
4. Drain & rinse in cold water. Drain again
5. Mix sugar, vinegar & spices in 8 qt. kettle & mix.
6. Put cucumbers & onions in kettle.
7. Bring mixture to a boil, stirring often.
8. Turn heat low & put in sterilized jars seal

Makes about 7 pts